

# DINNERLY



## Pastrami-Spiced Lamb Burger with Horseradish Cream & Oven Fries



30-40min



2 Servings

Don't be a sad, plain patty in the realm of juicy, delicious burgers. Be the pastrami burger of sandwiches. Pastrami is typically cured brisket coated in a blend of garlic, pepper, paprika, cloves, allspice, and mustard seed, then smoked. Imagine that packed into a lamb patty, topped with a creamy zing of horseradish and blanketed between toasted buns. What we're saying is, this dish is perfect. We've got you covered!

### WHAT WE SEND

- 1 russet potato
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz granulated garlic
- 1 oz horseradish <sup>6,17</sup>
- 10 oz pkg ground lamb
- ¼ oz pastrami spice blend
- 2 ciabatta rolls <sup>1</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

### ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 990kcal, Fat 54g, Carbs 90g, Protein 39g



#### 1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

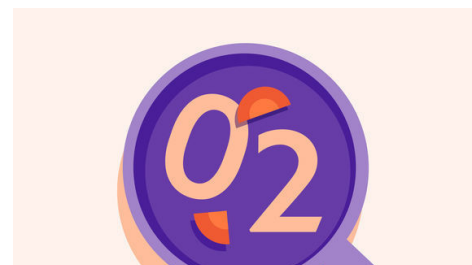
Scrub **potato**, then halve lengthwise and cut into ½-inch wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Spread into an even layer.

Roast on lower oven rack until golden and crisp, about 25 minutes.



#### 4. Finish

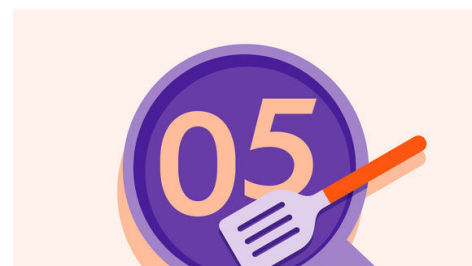
Transfer **burgers** to **toasted buns** and top with **horseradish cream**.



#### 2. Prep cream & burgers

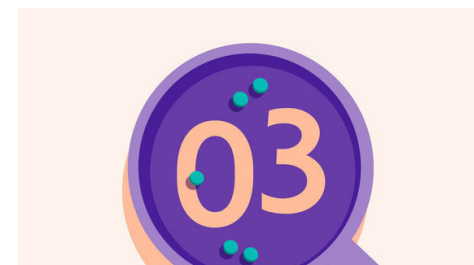
Meanwhile, in a small bowl, stir in **all of the sour cream**, **¼ teaspoon granulated garlic**, and **1–2 teaspoons horseradish** (depending on taste preference). Season to taste with **salt** and **pepper**.

In a separate medium bowl, combine **lamb**, **2 teaspoons pastrami spice**, and **½ teaspoon salt**. Form into 2 (5-inch) patties.



#### 5. Serve

Serve **pastrami burgers** with **oven fries** and **ketchup**, if desired. Enjoy!



#### 3. Toast buns & cook burgers

Once **potatoes** have cooked 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut sides-down, and toast until lightly browned on both sides, 1–2 minutes. Transfer to plates.

Add **burgers** to skillet and cook until well browned and just medium-rare, 2–3 minutes per side (or longer for desired doneness).



#### 6. Make it picky eater proof

We get it. Horseradish can be pretttttt intense. Tone things down to please the masses by swapping out the horseradish in step 2 for chopped fresh herbs like parsley and dill.